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DIALOG(R)File 351:Derwent WPI

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TI- Inhibition of starch ageing in bread and cookies - comprises adding to wheat flour lyso-lecithin prepd. from phospholipase A-2 action on compsn. comprising soya lecithin and emulsion of sodium deoxycholate|

PA- SAM LIP FOODS IND CO LTD (SAML-N)|

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NC- 001|

NP- 001|

PN- KR 9410252 B1 19941022 KR 9212633 A 19920715 199638 B|

AN- <LOCAL> KR 9212633 A 19920715|

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FD- KR 9410252 B1 A23L-001/0522|

AB- <BASIC> KR 9410252 B

Ageing of starch is inhibited in cookies and bread compsn. by adding 0.01-4 % lyso-lecithin (I) to wheat flour. (I) retards crystallisation of starch (as observed from the patterns of differential scanning calorimetry). (I) is prepared from 3 % soya lecithin and 1 % sodium deoxycholate-contg. an emulsion, treated with phospholipase A2 for 2-5 hrs.|

DE- <TITLE TERMS> INHIBIT; STARCH; AGE; BREAD; COOKIE; COMPRISE; ADD; WHEAT ; FLOUR; LYSO; LECITHIN; PREPARATION; PHOSPHOLIPASE; ACTION; COMPOSITION; COMPRISE; SOY; LECITHIN; EMULSION; SODIUM|

DC- D11; D14|

IC- <MAIN> A23L-001/0522|

MC- <CPI> D01-B02A; D01-B02C; D05-A02C|

FS- CPI||